



We believe that what you eat and drink should be crafted with purpose. Established by 5 founding breweries, the Co-Op is the first of its kind in our region. The Co-Op was started with the idea of better serving the community through the spirit of collaboration. From tasting panels, beer design forums, and beer education events, the Co-Op facilitates an engaging craft community founded in supporting all things local.

## STARTERS AND SALADS

Add grilled chicken to any salad for an additional \$7

Conecuh Sausage & Pimento Cheese Dip served with tortilla chips	\$11	House Salad greens, tomato, cucumber, red onion, croutons and ranch	\$9
Pork Candy sausage wrapped in bacon, jalapeno, spiced maple syrup	\$11	Farmers Market a bounty of fresh veggies, greens, sweet tea vinaigrette	\$11
Fried Cheese Curds deep fried Wisconsin cheese curds, served with house marinara sauce	\$9	Caesar Salad mixed greens, croutons, parmesan, Caesar dressing	\$11
The Big A** Pretzel served with whole grain mustard and beer cheese	\$9	Seasonal Salad greens, candied walnuts, seasonal fruit, bleu cheese, rhubarb balsamic vinaigrette	\$13
Chicken & Pineapple Bites served with sweet & spicy Asian sauce and fiesta slaw	\$9	Soup of the Day ask your server for details	\$5 / \$8

## WINGS

1 lb chicken wings fried golden brown with your choice of sauce:

**Mild:** Brew BBQ, Sweet and Spicy Asian

**Medium:** Buffalo

**Hot:** Korean

**Wings only \$12 / Wings with fries \$15**

## PICK 2 FOR \$10

Pick any two of the menu items below.

Side Salad

Baked Potato

Soup of the Day

Half Sandwich

Pimento Cheese, BLT, Grilled Cheese

## Burger Happy Hour

Monday - Thursday | 1 PM to 4 PM

Check out our Facebook page for details!

## ENTREES

Hand-Dipped Corn Dog 🍷 all beef hot dog, fries, beer mustard, beer cheese	\$11	City Harbor Fried Fish fish, house-made tartar sauce, cheddar cheese, greens, brioche bun	\$15
Buffalo Chicken grilled buffalo chicken, bleu cheese, ranch, lettuce, brioche bun	\$15	Smoked Brisket Sandwich brisket, brisket sauce, fiesta slaw, cheddar cheese, brioche bun	\$15
All American Cheeseburger ½ lb Angus beef, cheddar cheese, lettuce, tomato, onion, pickle, brioche bun *see below for burger add on options*	\$13	Tempura Fish & Chips 🍷 fries, house-made tartar sauce	\$17
Bistro Burger ½ lb Angus beef, thick cut bacon, cheddar cheese, Kosher pickles, crispy onion straws, bistro sauce, brioche bun	\$15	Blackened Tacos - 🍷 Fish or Veg (2) corn tortilla, fiesta slaw, grilled pineapple pico de gallo, Tajin crema, black beans	\$16

Add a side salad for \$2 | Add thick cut bacon or fried egg to any burger for \$2

Add bacon jam or blue cheese crumbles for \$3

\*\*Burgers cooked medium unless otherwise requested\*\*

Gluten-free option available upon request | 🍷 City Harbor Favorite

## DESSERT

Stout Brownie Sundae warm stout brownie, vanilla bean ice cream, all the fixins'	\$9
New York Style Cheesecake served with strawberry compote	\$7
Fruited White Chocolate Bread Puddin' served with caramel sauce	\$7
Seasonal Dessert ask your server for details	\$9

## KIDS MENU

Served with fries and fried apples  
\*substitute onion rings for \$2

<b>Cheeseburger Slider (7)</b> angus beef and cheddar cheese	<b>Grilled Bacon Ranch Chicken Slider (7)</b>
<b>Hand-Dipped Corn Dog (9)</b> all beef hot dog	<b>French Bread Cheese Pizza (7)</b> *no fries included

Parties of 8 or more will have an automatic 20% gratuity added to the check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, and/or shellfish. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please alert your server of any allergies.



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**Medium:** Buffalo

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Hand-Dipped Corn Dog 🍷 all beef hot dog, fries, beer mustard, beer cheese	\$11	Smothered Chicken yellow rice, beer cheese, Belgian dubbel gravy, green onion, mushrooms, seasonal veggies	\$17
Veggie Stir Fry vegetable medley, sweet & spicy Asian chicken, Thai rice noodles, cashews	\$15	Blackened Redfish fries, fiesta slaw, black beans, tartar sauce	\$17
Smoked Brisket seasonal veggies, cowboy beans, brisket sauce	\$19	Tempura Fish & Chips 🍷 fries, house-made tartar sauce	\$17
All American Cheeseburger ½ lb Angus beef, cheddar cheese, lettuce, tomato, onion, pickle, brioche bun *see below for burger add on options*	\$13	Blackened Tacos - 🍷 Fish or Veg (2) corn tortilla, fiesta slaw, grilled pineapple pico de gallo, Tajin crema, black beans	\$16
Bistro Burger ½ lb Angus beef, thick cut bacon, cheddar cheese, Kosher pickles, crispy onion straws, bistro sauce, brioche bun	\$15	Seasonal Catch seasonal fish, tomato sauce, bell pepper, red onion, rhubarb, capers, seasonal veggies, garlic	\$23

**Add a side salad for \$2 | Add thick cut bacon or fried egg to any burger for \$2**

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